

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1 ESTABLISHMENT NAME AND LOCATION Ets. Aromont.	2 AUDIT DATE 4/24/2002	3 ESTABLISHMENT NO 02-502-01	4 NAME OF COUNTRY France
5 NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6 TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	
French officials: Dr. Maryse Flamme, Dr. George Guichon, Ms. Dominique Wersinger			

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	X
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1 ESTABLISHMENT NAME AND LOCATION

Ets. Rougie Bizac International, Brive
French officials: Dr. Maryse Flamme

2 AUDIT DATE

4/11/2002

3 ESTABLISHMENT NO

19-031-02

4 NAME OF COUNTRY

France

5 NAME OF AUDITOR(S)

Dr. Gary D. Bolstad

6 TYPE OF AUDIT

☐ ON-SITE AUDIT ☒ DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)
Basic Requirements

7. Written SSOP
8. Records documenting implementation
9. Signed and dated SSOP, by on-site or overall authority
- Sanitation Standard Operating Procedures (SSOP)**
Ongoing Requirements
10. Implementation of SSOP's, including monitoring of
11. Maintenance and evaluation of the effectiveness of SSOP's
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.
13. Daily records document item 10, 11 and 12 above.

Audit Results

X

Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements

14. Developed and implemented a written HACCP plan.
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective
16. Records documenting implementation and monitoring of the HACCP plan
17. The HACCP plan is signed and dated by the responsible establishment individual.
- Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements**
18. Monitoring of HACCP plan
19. Verification and validation of HACCP plan
20. Corrective action written in HACCP plan
21. Reassessed adequacy of the HACCP plan
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.

X

Part C - Economic / Wholesomeness

23. Labeling - Product Standards
24. Labeling - Net Weights
25. General Labeling
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)

Part D - Sampling
Generic E. coli Testing

27. Written Procedures
28. Sample Collection/Analysis
29. Records

Salmonella Performance Standards - Basic Requirements

30. Corrective Actions
31. Reassessment
32. Written Assurance

Part D - Continued
Economic Sampling

33. Scheduled Sample
34. Species Testing
35. Residue
- Part E - Other Requirements**
36. Export
37. Import
38. Establishment Grounds and Pest Control
39. Establishment Construction/Maintenance
40. Light
41. Ventilation
42. Plumbing and Sewage
43. Water Supply
44. Dressing Rooms/Laboratories
45. Equipment and Utensils

Audit Results

Part F - Inspection Requirements

49. Government Staffing
50. Daily Inspection Coverage
51. Enforcement
52. Humane Handling
53. Animal Identification
54. Ante Mortem Inspection
55. Post Mortem Inspection

Part G - Other Regulatory Oversight Requirements

56. European Community Directives
57. Monthly Review
- 58.
- 59.

United States Department of Agriculture
Food Safety and Inspection Service

F-3a

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION

C.A.T.; Prats-de-Carlux.

2. AUDIT DATE

4-11-2002

3. ESTABLISHMENT NO.

24-336-04

4. NAME OF COUNTRY

France

5. NAME OF AUDITOR(S)

Dr. Gary D. Bolstad

6. TYPE OF AUDIT



ON-SITE AUDIT



DOCUMENT AUDIT

French officials: Dr. Maryse Flamme, Dr.

Y. Lobjoit, Dr. B. Rouzier

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	X	37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X	38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	X
14. Developed and implemented a written HACCP plan.	X	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	X
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	X
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	X
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	X
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 24-336-04 - France

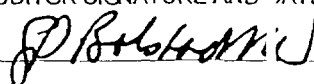
- 10 Cleaning/disinfection of product-contact surfaces (hanging racks for carcasses) did not follow the written plan, which had one statement that all rooms and equipment are to be cleaned and disinfected.
- 12 Documentation of both pre-operational and operational sanitation activities, findings, and corrective actions was inadequate. This documentation did not reflect the sanitary conditions observed during the audit.
- 15 Neither physical nor chemical hazards had been considered when developing the HACCP plan.
- 16 Documentation of the meeting of critical limits was kept, but a formal pre-shipment document review form had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances it would be developed before any products are produced for the U.S.
- 19 No verification procedures were included in the written HACCP plan. Calibration of instruments was documented but not observation of persons recording critical limits or verifying their entries.
- 38 Many old cobwebs were present in the employees' changing rooms and in the window area directly above the main hand-wash station for employees at one entrance to the establishment. No corrective actions were taken.
- 39 (A) Bleeding was performed in an area that was open to the outside environment on two sides. (B) The conveyor to the de-feathering area passed through a large opening that was only half covered with swinging doors; the other half was completely open to the outside environment. (C) There were no effective walls between the de-feathering area and the evisceration/post-mortem inspection area.
- 40 European Commission Directives require 540 Lux (49 foot-candles) of light at post-mortem inspection stations. The light available at post-mortem inspection in this establishment was measured during the audit as only 220 Lux (20 foot-candles). No corrective actions were taken.
- 44 (A) At the main entrance to the establishment, the roll of hand towels was stored on an unsanitary window shelf with obvious cobwebs, together with a coumarin-containing bait station. No corrective actions were taken. (B) Employees' work clothes were stored in direct contact with a fieldstone wall. Many cobwebs were observed, and general housekeeping was very poor. (C) The hand soap dispenser available to workers entering the evisceration room from the stunning/bleeding area was non-functional.
- 45 Racks for hanging freshly-slaughtered ducks that had apparently passed pre-operational sanitation inspection were observed with obvious residues from previous production. These were reported to be routinely "cleaned and sanitized" at a sister plant, and were only rinsed with (not hot) water at this plant before use. Corrective actions were ordered.
- 46 Several doors to the outside from exposed-product production areas were left open during operations. Corrective actions were ineffective.
- 50 The Veterinarian-In-Charge was reported to have made daily visits to the establishment, but there was no documentation of these routine visits unless he had problems to document.
- 55 Post-mortem inspection was performed by a DGAL employee from a distance of approximately 6 feet from the inspection surfaces.
- 57 The requirement for monthly supervisory reviews had been misunderstood until recently: supervisory visits had been done only once per year. The central French officials were now fully aware of the requirement; however, the veterinary health official who performed the supervisory visits had not been informed of the need for monthly supervisory reviews when U.S.-eligible product is produced. The Auditor carefully explained the requirement.

The DGAL officials determined that this establishment failed to meet basic U.S. requirements (the FSIS Auditor was in complete agreement) and voluntarily removed it from the list of plants eligible to produce products for the U.S., effective as of the start of operations on the day of the audit.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/11/02

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1 ESTABLISHMENT NAME AND LOCATION Coop. Perigord Quercy, Sarlat-la-Caneda; French officials: Dr. Maryse Flamme	2 AUDIT DATE 4/11/2002	3 ESTABLISHMENT NO 24-520-05	4 NAME OF COUNTRY France
5 NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6 TYPE OF AUDIT <input type="checkbox"/> ON-SITE AUDIT <input checked="" type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan		46. Sanitary Operations	
19. Verification and validation of HACCP plan	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 24-520-05 - France

15 Neither physical nor chemical hazards were considered when developing the HACCP plan.

19 No verification procedures were written into the HACCP plan and none were carried out.

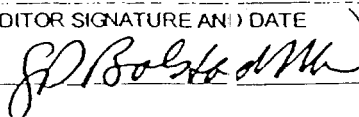
22 A pre-shipment document review procedure and form had not been developed.

Note: The DGAL officials suspended this establishment's eligibility to produce products eligible for U.S. export and issued the equivalent of a Letter of Intended Enforcement requiring prompt development and implementation of the missing elements of the HACCP system before U.S.-eligibility would be reinstated.

61. NAME OF AUDITOR

Gary D. Bolstad DVM

62. AUDITOR SIGNATURE AND DATE



4/11/02

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION
Ets. Socopa, Chateaucneuf-du-Faou

2. AUDIT DATE
4/19/2002

3. ESTABLISHMENT NO
29-027-01

4. NAME OF COUNTRY
France

French officials: Dr. Henri Peleton-Granier,
Dr. Pierre Le Seac'h

5. NAME OF AUDITOR(S)
Dr. Gary D. Bolstad

6. TYPE OF AUDIT
☐ ON-SITE AUDIT ☒ DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration			38. Establishment Ground and Pest Control		
13. Daily records document item 10, 11 and 12 above			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)			54. Ante Mortem Inspection		
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		
27. Written Procedures			Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis			56. European Community Directives		
29. Records			57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

60. Observation of the Establishment

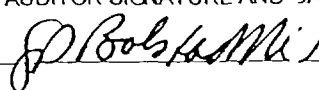
Est. 29-027-01 - France

- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.
- 22 A formal pre-shipment document review form had not yet been developed, but the establishment had not exported any products to the U.S., although the management intended to begin in the foreseeable future. The manager gave assurances it would be developed before any products are produced for the U.S.
- 27 Statistical process control methods had not been developed to evaluate the results of the E. coli testing, as required in establishments using the swab method of sampling; this establishment was using the method developed only for excision samples.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/19/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Louis Gad, Lampaul Guimiliau French officials: Dr. Maryse Flamme, Dr. Eric David, Dr. Gaille Evain	2. AUDIT DATE 4/22/2002	3. ESTABLISHMENT NO. 29-097-01	4. NAME OF COUNTRY France
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Ground and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	X
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	X
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

F-66

Est. 29-097-01 - France

19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.

39a/56 Clear fluid was leaking from an overhead pipe into cartons with liners that had been prepared in readiness to receive meat for packaging, before the start of operations (the problem was identified by the FSIS Auditor). DGAL officials rejected the cartons and liners and ordered the line not to be used until the problem was resolved. Condensation had been identified as a problem during the previous FSIS audit, but in a different area. *Reference: E.C. Directive 64/433, Annex I, Chapter III, 3*

39b/56 Maintenance and cleaning of over-product structures had been neglected, to varying degrees, in many areas of the establishment: buildups of rust, particularly on rails and rail-changing solenoid switches. Several meat scraps were also observed adhered to over-product structures. The meat scraps were removed immediately, and DGAL ordered prompt implementation of an improved maintenance schedule and increased monitoring during pre-operational sanitation inspections. *Reference: E.C. Directive 64/433, Annex I, Chapter III, 3*

40 The European Commission requires 540 Lux, or 49 foot-candles (fc) of light at inspection stations. The Auditor measured light intensities of 330 Lux (30 fc) at mandibular lymph nodes at the post-mortem inspection station and at the level of forelegs and heads at the inspection station for the retained-carcass rail, and of only 110 Lux (10 fc) in thoracic and abdominal cavities at the retained-carcass rail. The management officials gave assurances additional lighting would be provided promptly.

45 - 56 An independent check of equipment was performed by DGAL after the establishment had concluded pre-operational sanitation inspection. Many pieces of product-contact equipment were observed that had not been adequately cleaned. The DGAL official ordered re-cleaning of all such equipment before operations were allowed to commence. *Reference: E.C. Directive 64/433, Annex I, Chapter III, 3 (c)*

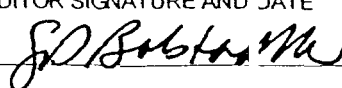
46 - 56 Neck flaps of split swine carcasses were observed to contact workers' boots and standing platforms on the slaughter line. DGAL immediately ordered the establishment to provide a worker to trim those that were too long and would be cross-contaminated and also ordered the neck flaps from the day's previous production to be removed and condemned. Note: cross-contamination had been identified on the slaughter floor during the previous FSIS audit (this had been corrected at that location). *Reference: E.C. Directive 64/433, Annex I, Chapter III, 5*

Note: This establishment had been evaluated as acceptable/re-review during the previous FSIS audit on 5/15/2001. Five of the seven deficiencies identified during the previous FSIS audit had been adequately addressed and corrected. Following the audit, the DGAL officials gave assurances that they would enforce measures (the equivalent of a Notice of Intended Enforcement) to require that the above deficiencies would be corrected in short order, before any product would be eligible for the U.S. market, and would monitor the continued effectiveness of those measures. (This establishment had not exported any products to the U.S. since 1998.)

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/22/02

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Société Bretonne de Salaisons, Landivisiau Cedex. French officials: Dr. Gaelle Evain, Dr. Bernard Cam	2. AUDIT DATE 4/19/2002	3. ESTABLISHMENT NO. 29-097-20	4. NAME OF COUNTRY France
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input type="checkbox"/> ON-SITE AUDIT <input checked="" type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

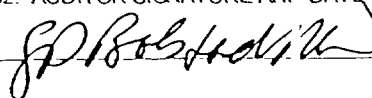
Est. 29-097-20 - France

- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.
- 22 A formal pre-shipment document review form had not yet been developed, but the establishment had not exported any products to the U.S., although the management intended to begin in the foreseeable future. The manager gave assurances it would be developed before any products are produced for the U.S.

61. NAME OF AUDITOR

Gary D. Bolstad DVM

62. AUDITOR SIGNATURE AND DATE



4/19/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION
Ets. Henaff, Pouldreuzic

2. AUDIT DATE
4/19/2002

3. ESTABLISHMENT NO.
29-225-01

4. NAME OF COUNTRY
France

French official: Dr. Dominique Malo

5. NAME OF AUDITOR(S)

Dr. Gary D. Bolstad

6. TYPE OF AUDIT



ON-SITE AUDIT



DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements

7. Written SSOP
8. Records documenting implementation.
9. Signed and dated SSOP, by on-site or overall authority

Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements

10. Implementation of SSOP's, including monitoring of implementation.
11. Maintenance and evaluation of the effectiveness of SSOP's.
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.
13. Daily records document item 10, 11 and 12 above

Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements

14. Developed and implemented a written HACCP plan.
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.
16. Records documenting implementation and monitoring of the HACCP plan.
17. The HACCP plan is signed and dated by the responsible establishment individual.

Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements

18. Monitoring of HACCP plan.
19. Verification and validation of HACCP plan.
20. Corrective action written in HACCP plan.
21. Reassessed adequacy of the HACCP plan.
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.

Part C - Economic / Wholesomeness

23. Labeling - Product Standards
24. Labeling - Net Weights
25. General Labeling
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)

Part D - Sampling Generic E. coli Testing

27. Written Procedures
28. Sample Collection/Analysis
29. Records

Salmonella Performance Standards - Basic Requirements

30. Corrective Actions
31. Reassessment
32. Written Assurance

Audit Results

Part D - Continued Economic Sampling

33. Scheduled Sample
34. Species Testing
35. Residue

Audit Results

Part E - Other Requirements

36. Export
37. Import
38. Establishment Grouns and Pest Control
39. Establishment Construction/Maintenance
40. Light
41. Ventilation
42. Plumbing and Sewage
43. Water Supply
44. Dressing Rooms/Lavatories
45. Equipment and Utensils
46. Sanitary Operations
47. Employee Hygiene
48. Condemned Product Control

Part F - Inspection Requirements

49. Government Staffing
50. Daily Inspection Coverage
51. Enforcement
52. Humane Handling
53. Animal Identification
54. Ante Mortem Inspection
55. Post Mortem Inspection

Part G - Other Regulatory Oversight Requirements

56. European Community Directives
57. Monthly Review
58.
59.

60. Observation of the Establishment

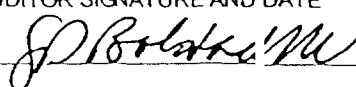
Est. 29-225-01 - France

- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.
- 22 A formal pre-shipment document review form had not yet been developed. The establishment had not exported any products to the U.S. yet this calendar year, and the manager gave assurances that it would be developed before any products are again produced for the U.S.
- 27 Statistical process control methods had not been developed to evaluate the results of the E. coli testing, as required in establishments using the swab method of sampling; this establishment was using the method developed only for excision samples.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/19/02

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ets. Comtesse du Barry; Gimont French officials: Emanuelle Soubeyran	2. AUDIT DATE 4/9/2002	3. ESTABLISHMENT NO 32-147-23	4. NAME OF COUNTRY France
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input type="checkbox"/> ON-SITE AUDIT <input checked="" type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
Basic Requirements	Audit Results		Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Ground and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan		46. Sanitary Operations	
19. Verification and validation of HACCP plan	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 32-147-23 - France

- 13 There was daily documentation of pre-operational sanitation activities, but it was quite superficial and did not include preventive measures; also some entries did not contain adequate descriptions of the deficiencies. Documentation of operational sanitation activities was very superficial. DGAL officials ordered correction.
- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production. DGAL officials ordered correction.
- 22 Pre-shipment document review had not been implemented. DGAL officials ordered correction.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

GD Bolstad

4/9/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Roger Junca, Dax	2. AUDIT DATE 4-9-2002	3. ESTABLISHMENT NO 40-088-03	NAME OF COUNTRY France
DGAL Officials: Dr. Emanuelle Souberain, Dr. Pierre Parriaud, Dr. Marie Donguy	5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad	TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

00. Observation of the Establishment

F-10b

Est. 40-088-03 - France

39 (A) Ceiling tiles had come loose directly above an exposed-product work table. It was scheduled for prompt repair. (B) A considerable gap some eight inches tall was present between the main carton storage area and a large, adjacent unused area above the ceiling of work rooms below. Establishment management agreed to close the gap.

Note: All deficiencies identified during the previous FSIS audit in May 2001 had been adequately addressed and corrected.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/9/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ets. Castaing, Saint-Sever.	2. AUDIT DATE 4-10-2002	3. ESTABLISHMENT NO. 40-282-02	4. NAME OF COUNTRY France
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

DGAL Officials: Dr. Emanuelle Souberain,
Dr. Pierre Parriaud, Dr. Michel Castets

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	X
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	X	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Laboratories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	X
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	X
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

F-11b

Est. 40-282-02 - France

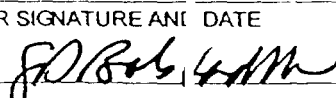
- 13 Corrective actions regarding daily sanitation activities were routinely documented, but preventive measures were not. Management officials agreed to fulfill this requirement.
- 16 A formal pre-shipment document review form had not yet been developed; the Auditor explained the requirement in detail. The manager gave assurances it would be developed before any products are produced for the U.S.
- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production or the accuracy of the records. The Auditor explained the requirement; the management officials gave assurances they would correct the deficiency.
- 35/56 Several unmarked chemicals were found. They were labeled promptly. *Reference: E.C. Council Directive 64/433, Chapter III, 6*
- 39/56 (A) Maintenance of over-product equipment had been neglected in several areas. Management officials scheduled prompt cleaning and improved maintenance. (B) Several aluminum product trays with broken edges were observed. DGAL officials ordered them to be removed and either repaired or replaced. *Reference: E.C. Council Directive 64/433, Chapter III, 3 (c)*
- 45/56 Cleaned product-contact equipment was stored in metal racks that were not subjected to routine cleaning; rust, old product residues and other material had been allowed to collect on the racks. The DGAL officials ordered all the racks and equipment stored in them to be removed and subjected to thorough cleaning. *Reference: E.C. Council Directive 64/433, Chapter III, 3 (c)*

The Director of the *Département* stated that he would make a return visit to this establishment within a week to verify that corrective actions and preventive measures had been effective regarding the deficiencies identified during this audit.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/10/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Société Nouvelle Larnaudie, Figeac	2. AUDIT DATE 4/12/2002	3. ESTABLISHMENT NO. 46-102-04	4. NAME OF COUNTRY France
French officials: Dr. Maryse Flamme, Dr. Cécile Kermin, Dr. Michele Rames	5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	X
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	X	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.	X	44. Dressing Rooms/Laboratories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

F-12b

Est. 46-102-04 - France

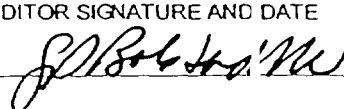
- 13 Records of pre-operational and operational findings did not reflect conditions observed during the audit. There were only about six entries during the course of the year indicating a piece of equipment that needed re-cleaning.
- 16 Documentation of the meeting of critical limits was kept, but a formal pre-shipment document review form had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances it would be developed before any products are produced for the U.S.
- 17 The HACCP document had not been signed and dated. This was corrected immediately.
- 19 No verification procedures were included in the written HACCP plan. Calibration of instruments was documented but not observation of persons recording critical limits or verifying their entries.
- 36 Incubation of U.S.-eligible product had been performed for only seven days. The Auditor informed the management officials that U.S.-eligible products must be incubated for ten days.
- 39 Maintenance of overhead structures (ducts, pipes, insulation, ceilings) had been grossly neglected in the dry storage area where empty cans and many other materials were stored. Many old cobwebs were observed. Puddles of leaked liquid was found on several large cartons of empty cans; these were condemned by DGAL.
- 39/45 Maintenance and cleaning of all four canning machines had been neglected. Rust, flaking paint, grease, and old product residues were observed. The DGAL official leading the audit ordered production to be stopped until they had all been cleaned.

NOTE: The eligibility of this establishment to produce products eligible for export to the U.S. had been suspended by DGAL for having stored (non-U.S.-eligible) products in a non-approved cold store. Following this day's audit, the DGAL officials decided to continue the establishment's suspension regarding U.S.-export eligibility until such time as the management could demonstrate that all the above deficiencies had been adequately addressed and fully corrected. The DGAL officials furthermore stated that they would invoke the equivalent of a Notice of Intended Enforcement relating to the deficiencies.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/12/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Capel la Quercynoise, Gramat	2. AUDIT DATE 4/15/2002	3. ESTABLISHMENT NO. 46-128-02	4. NAME OF COUNTRY France
French officials: Dr. Maryse Flamme, Dr. Francoise Garapin	5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	X
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	X
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	X
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

F-13b

Est. 46-128-02 - France

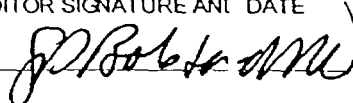
- 13 Problems noted during operations were documented, but routine operational sanitation activities, findings—and, also for pre-operational sanitation—corrective actions, and preventive measures were not.
- 15 Chemical hazards were not considered when the HACCP plan was developed.
- 19 Verification procedures were not addressed in the written HACCP plan. There was documentation of calibration of thermometers, but no documentation of observation of the actual monitoring of the critical limits during production.
- 22 Corrective actions taken, when critical limits for cooler temperatures were exceeded, were not documented. No routine daily monitoring of the critical limits was included in the written plan or documents. (Several CCPs for cooler temperature were recorded continuously.) A pre-shipment document review had not been developed and conducted.
- 38 (A) Several dozen rodent droppings were found in the carton-storage and -preparation area. The management officials reported that the contracted pest control inspector seldom examined all the bait stations, and that the inspector did examine the bait station in this room but did not look at other areas of the room. The establishment individual responsible for pest control was reported to accompany the contracted inspector, but made no independent checks. (B) Old cobwebs were observed in the male and female locker rooms and in the chemical storage room.
- 39 (A) Maintenance and cleaning of over-product structures had been neglected on the ice machine (rust) in one packaging room and on the control box (buildup of old product residues) for the packaging machine in another room. No corrective actions were taken in the former; the latter was cleaned promptly.
- 40 Light at the post-mortem inspection station was inadequate. The European Commission Directives require 540 Lux (49 foot-candles). The intensity of the available light was measured as 220 Lux (20 foot-candles). No corrective actions were taken.
- 44 In both the male and female locker rooms, white work coveralls were found to have been stored in lockers reserved for street clothes. In one locker, street shoes were found on top of the white work coveralls. The DGAL official ordered the coveralls to be removed for cleaning.
- 45 A pre-operational sanitation check was performed by the Veterinarian-In-Charge after the responsible establishment worker had finished his pre-operational sanitation inspection. Many inadequately-cleaned items of product-contact equipment were observed, including edible-product trays, over-product structures, and the plastic cones on which duck carcasses were placed for cutting. All were ordered to be re-cleaned. Edible product trays that had been re-cleaned still had meat scraps from the previous day's production and were ordered by the Veterinarian-In-Charge to be cleaned yet again.
- 46 (A) Knife sterilizers were not at the required temperature when cutting operations started. European Commission Directives require a water temperature of 82°C (180°F); half the sterilizers were measured at 66.7°C (80°F) and the other half at 60°C (140°F). Also, the temperature of the water in the sterilizers at the sticking/bleeding station was 51.7°C (125°F). The cutting line was allowed to continue for ten minutes before it was stopped, and ducks continued to be hung for more than 15 minutes after the problem in that area was identified. (B) There was inadequate separation of clean product contact equipment from pallets. Also, clean product trays and a cleaned cutting board were stored on the floor. The Veterinarian-In-Charge ordered them to be re-cleaned.
- 47 (A) Edible product workers in the foie gras (duck liver) packaging room were wearing cloth vests that were not routinely cleaned outside their white protective coveralls; the vests were contacting carton liners, packaging trays, and product-contact equipment. The Veterinarian-In-Charge ordered the vests to be worn under the protective coveralls. (B) Edible-product workers were observed to handle pallets on the floor and continue to handle edible-product containers without washing their hands.
- 57 Supervisory reviews had been conducted only twice annually. The last supervisory review had been in August 2001.

The Veterinarian-In-Charge determined that the sanitary conditions and lack of effective corrective actions observed during the audit were unacceptable, and the FSIS Auditor was in full agreement with this decision. Consequently, this establishment was removed from the list of establishments certified as eligible to export to the United States as of the start of operations on the day of this audit.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/15/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Fruite d'Aquitaine Internat., S.A.; Marmande. French officials: Dr. Maryse Flamme	2. AUDIT DATE 4/11/2002	3. ESTABLISHMENT NO 47-157-03	4. NAME OF COUNTRY France
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input type="checkbox"/> ON-SITE AUDIT <input checked="" type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E Other Requirements	
10. Implementation of SSOP's, including monitoring of		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Ground and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan		46. Sanitary Operations	
19. Verification and validation of HACCP plan	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 47-157-03 - France

- 13 There was daily documentation of both pre-operational and operational sanitation activities, but it did not include preventive measures. DGAL ordered correction.
- 13 Both microbiological and physical hazards were part of the risk analysis. Chemical risks were also considered but were not part of the risk analysis documentation. DGAL ordered correction.
- 19 There was documentation of calibration, but not of monitoring of the personnel recording the values at CCPs. DGAL ordered correction.

61. NAME OF AUDITOR

Gary D. Bolstad DVM

62. AUDITOR SIGNATURE AND DATE

G.D. Bolstad DVM

4/11/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Feyel Artzner, Schiltigheim (Strasbourg)	2. AUDIT DATE 4/8/2002	3. ESTABLISHMENT NO. 67-447-05	4. NAME OF COUNTRY France
French officials: Dr. L. Repiquet-Bailleul, Dr. Vincent Spony	5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	X
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

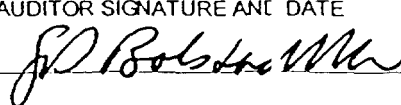
F-15b

Est. 67-447-05 - France

46-56 Heavy condensation was present on a large portion of the ceiling of a freezer containing uncovered frozen smoked duck breasts, many of which had ice visible on the exposed surfaces. The DGAL personnel ordered the top layer to be discarded and microbiological testing done on the rest of the product. The management officials stated that this was an unusual problem that had not been observed before. *Reference: E.C. Council Directive 64/433, Chapter III, 3*

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE



4/8/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Georges Bruck, Strasbourg.	2. AUDIT DATE 4/5/2002	3. ESTABLISHMENT NO. 67-482-21	4. NAME OF COUNTRY France
French officials: Dr. Emanuelle Souberain, Dr. Vincent Spony	5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	X	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

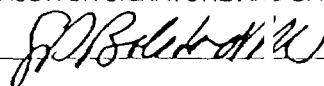
60. Observation of the Establishment

Est. 67-482-21 - France

- 13 (A) Problems noted during operations were documented, but routine operational sanitation activities were not. The management representative agreed to initiate the additional documentation. (B) Documentation of corrective actions for both pre-operational and operational sanitation problems did not include preventive measures. The management representative agreed to initiate the additional documentation.
- 16 Documentation of the meeting of critical limits was kept, but a formal pre-shipment document review form had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances it would be developed before any products are produced for the U.S.
- 39 (A) Maintenance of overhead structures had been neglected in a few areas of a cooler: flaking paint and discolorations were in evidence. (B) Exposed insulation was observed over an exposed-product working table, though not directly over the area where product was being processed. The management representative agreed to correct these problems promptly. (C) The old wooden floor in the room where cartons and empty cans were stored was grossly deteriorated in one area, in the immediate vicinity of the steam boiler. DGAL ordered removal of cartons and cans from the area, repair of the floor, and construction of a barrier around the old equipment.
- 46 Cleaning chemicals were stored under insanitary conditions. DGAL ordered prompt correction.

61. NAME OF AUDITOR
Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/5/02

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Rougé Bizac International, Les Herbiers	2. AUDIT DATE 4/17/2002	3. ESTABLISHMENT NO 85-109-01	4. NAME OF COUNTRY France
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

French officials: Dr. Paul Menecier, Dr. Rabah Bellahsene

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
Basic Requirements		Audit Results	
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP)		Part E Other Requirements	
Ongoing Requirements			
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Ground and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling		55. Post Mortem Inspection	
Generic E. coli Testing		Part G - Other Regulatory Oversight Requirements	
27. Written Procedures		56. European Community Directives	
28. Sample Collection/Analysis		57. Monthly Review	
29. Records		58.	
Salmonella Performance Standards - Basic Requirements		59.	
30. Corrective Actions			
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Est. 85-109-01 - France

- 19 There was documentation of calibration but not of observation of the actual monitoring of the critical limits during production.
- 22 Documentation of the meeting of critical limits was kept, but formal pre-shipment document review forms had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances they would be developed before any U.S.-eligible products leave the establishments.
- 39 (A) There was inadequate ventilation in the old de-feathering area, resulting in severe condensation problems on many of the over-product structures. DGAL had identified the problem and major improvements had been scheduled for the near future. (B) Many of the over-product pipes in the first carcass cooler had a great deal of exposed plumber's sealant fiber; DGAL ordered covering of the problem areas until the problem could be addressed adequately on the weekend.

61. NAME OF AUDITOR

Gary D. Bolstad DVM

62. AUDITOR SIGNATURE AND DATE

GD Bolstad

4/17/02

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Madrang, Limoges French officials: Dr. Emanuelle Soubeyran, Dr. Christine LeMao	2. AUDIT DATE 4/16/2002	3. ESTABLISHMENT NO 87-085-03	4. NAME OF COUNTRY France
5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use 0 if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Laboratories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	X
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

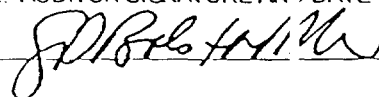
Est. 87-085-03 - France

- 13 Problems noted during operations were documented, but routine operational sanitation activities, findings, (and also for pre-operational sanitation) corrective actions, and preventive measures were not.
- 19 Verification procedures were conducted, but they were not documented and were not specifically mentioned in the HACCP plan.
- 22 Documentation of the meeting of critical limits was kept, but formal pre-shipment document review forms had not yet been developed; the Auditor explained the requirement in detail; the management officials gave assurances they would be developed before any U.S.-eligible products leave the establishments.
- 45 - 56 Approximately 10% of the wheeled stainless steel combo bins and half of the large plastic combo bins were cracked and in need of repair or replacement. Replacement bins had been ordered, but several seriously deteriorated containers were in use for exposed edible product. They were rejected by DGAL. *Reference: E.C. Council Directive 64/433, Annex I, Chapter III, 3 (c)*
- 46 - 56 Ham molds that had been cleaned and were ready for use were stored in a large, unclean and deteriorated plastic combo bin. DGAL ordered the molds to be re-cleaned and rejected the bin for use for this purpose. *Reference: E.C. Council Directive 64/433, Annex I, Chapter III, 3 (c)*

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



4/16/02